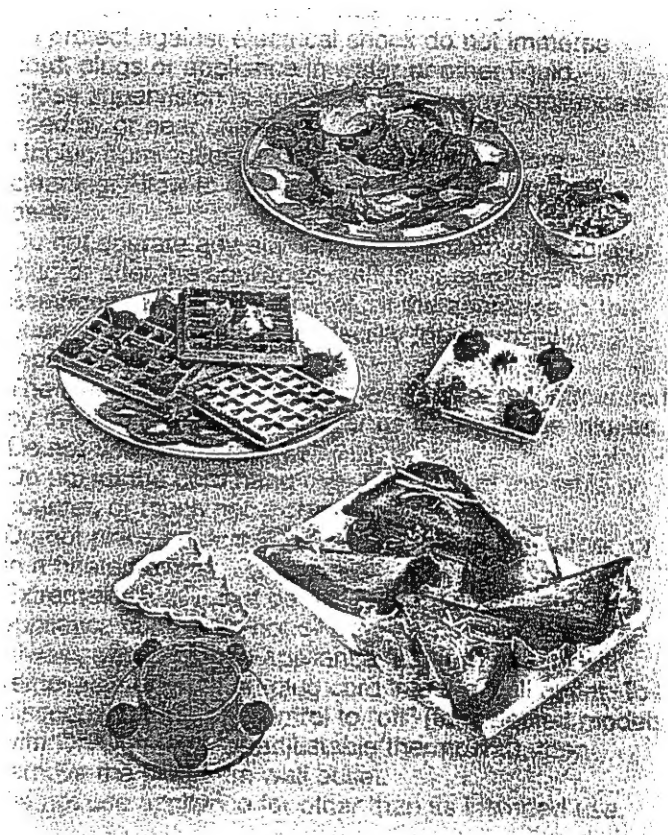


T-FAL®



www.t-fal.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments is not recommended by the appliance manufacturer as it may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first (for models with removable cord), then plug cord into the wall outlet. To disconnect, turn any control to "off" (for selected models with On/Off switch or adjustable thermostat), then remove the plug from wall outlet.
13. Do not use appliance for other than its intended use.

14. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

- A. A short power-supply cord is provided to reduce the risks presented by a long cord such as entanglement and tripping
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a longer detachable power-supply cord or extension cord is used:
- 1) the marked electrical rating of the cord set or the extension cord should be at least as great as the electrical rating of the appliance, and
 - 2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- D. Do not clean this product with a water spray or the like.
- E. If the appliance is of grounded type, the extension cord should be a grounding-type 3-wire cord.

Thank you for purchasing this T-FAL appliance. Regardless of which model you purchased, please read the instructions carefully and keep them on hand. This product has been designed for domestic use only. For any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.

Installation

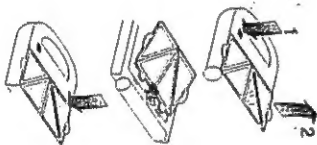
Place the appliance on a flat, stable, heat-resistant surface : do not use it on a soft base.

Do not place the appliance on or near slippery or hot surface; never leave the cord hanging over a heat source (cooking plates, gas cooker...).

Open the appliance.
Remove any packaging, stickers or accessories inside and outside the appliance.

Selecting the cooking plates

Depending on model, you can use different sets of plates.



- To remove the plates :
Press on the release button while holding the handles situated on each side of the plates.
- To put the plates back in position :
Slide each plate in at an angle; insert the tabs found on the edge of the plate into the slots found on the base unit.
Push down on the plate to lock it.

On first use, wipe the plates with a kitchen towel that has been dampened with cooking oil. Remove excess residue with a clean kitchen towel. To help preserve the non stick lining re-oil the plates occasionally.
Ensure that the appliance is cool and unplugged before changing the plates.

English

Connection and pre-heating

Close the appliance.

Check that your electric installation is compatible with the power and the voltage indicated under the appliance.

Connect the appliance to an outlet with a grounded connection.

If the power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid any risk of danger.

Connect the cord into the wall socket : the red light will come on.

During first use, the appliance may give off a slight odor and smoke. This is normal.

Allow the appliance to pre-heat : the green light comes on when the correct cooking temperature is reached.
Do not touch the hot surfaces of the appliance : use the handles.

After use

Unplug the cord from the wall socket.

Let the appliance cool while in an open position.

Clean the plates and the base of the appliance with a sponge and dish liquid.

The plates can be put in the dishwasher. Do not use scouring pads or hard abrasive powder.

If you put plates in the dishwasher, re-oil the plates occasionally to maintain the non-stick qualities of the surfaces.

Never immerse the appliance and the cord in water.

Storage

The appliance can be stored vertically to save space.

Close the appliance and lock it with the locking clip.

Wind up the cord into the cord storage area.

T-FAL has an ongoing policy of research and development and may modify these products without prior notice.

Pocket sandwiches

Insert the pocket sandwich plates. Place the sandwiches on the pocket sandwich plate. Close the appliance and tighten the handles progressively to firmly seal the slices of bread. Cook for 3 to 4 minutes according to the recipe and your taste.

Grilled Ham and Cheese Pocket Sandwich

• 4 slices white or wheat bread • Butter or margarine, softened • 4 slices your favorite cheese like Swiss, Cheddar or American • 2 slices deli ham

Spread butter or margarine on one side of each slice of bread. Place two slices of bread, buttered-side down on the preheated sandwich maker. Top each with a slice of cheese, ham, and cheese, and then the remaining slice of bread, buttered-side up. Close the sandwich maker and cook approximately 3 minutes, or until done. Makes 2.

Variations:

Classic Grilled Cheese Pocket: Make sandwiches using two slices of American or Cheddar cheese for each, and no ham.

Grilled Reuben Pocket: Use Swiss cheese; substitute corned beef for deli ham. Spread a forkful of well-drained sauerkraut on top of the corned beef and a dollop of Thousand Island dressing before adding the last slice of cheese and bread. Use small rye bread.

Grilled Turkey and Provolone Sandwich with Pesto Mayo

• 4 slices multi-grain or multi-seed bread • Butter or margarine, softened • 4 slices of deli provolone • 2 slices smoked turkey breast • 2 tablespoons mayonnaise, combined with 1 tablespoon prepared pesto

Spread butter or margarine on one side of each slice of bread. Place two slices of bread, buttered-side down on the preheated sandwich maker. Top each with a slice of cheese, turkey, half of the pesto mayo, cheese and then the remaining slice of bread, buttered-side up. Close the sandwich maker and cook approximately 3 minutes, or until done. Makes 2.

Fruit Pie Pockets

• 4 slices white bread • Butter or margarine, softened • 2 tablespoons pie filling • Powdered sugar

Spread butter or margarine on one side of each slice of bread. Place two slices of bread, buttered-side down on the preheated sandwich maker. Place a heaping tablespoon of pie filling on each slice of bread. Cover each with the remaining slices of bread, buttered-side up. Close the sandwich maker and cook approximately 3 minutes, or until done. Remove, cut each in half and sprinkle with powdered sugar. Makes 2.

Waffles

Insert the waffle plates. Spread the waffle mix making sure the entire area is covered but without spilling over the side of the plate.
Cook for about 4 minutes or according to the recipe and your taste. Avoid opening during cooking.
Place the waffles on a cooling tray and wait for 1 minute before eating: they will become more crispy.

Chocolate Brownie Waffles

- 2 cups pancake & waffle mix • 3 tablespoons unsweetened cocoa • 2 tablespoons sugar • 1/4 cup chocolate chips • 1/3 cup finely chopped walnut pieces • 1 1/2 cups milk • 1/3 cup vegetable oil • 2 large eggs • 1/2 teaspoon vanilla extract

Preheat waffle maker. Spray with nonstick cooking spray. In a large mixing bowl, combine the pancake mix, cocoa powder, sugar, chocolate and optional nuts. In another bowl, combine the milk, oil, eggs, and vanilla. Add the liquid ingredients to the pancake mix and stir until just blended. Let batter sit 5 minutes. Pour desired amount of batter into waffle maker. Bake until steaming stops, about 4 minutes. Serve with whipped cream and chocolate syrup. Makes approximately 12 waffles.

Banana Pecan Waffles

- 2 very ripe bananas, mashed • 1 cup milk • 2 tablespoons vegetable oil • 1 large egg • 1/2 teaspoon vanilla extract • 2 cups pancake & waffle mix • 1/4 cup finely chopped pecans

Preheat waffle maker. Spray with nonstick cooking spray. In a large mixing bowl, combine the bananas, milk, oil, egg, and vanilla. Stir in the pancake mix and chopped nuts until just blended. Let batter sit 5 minutes. Pour desired amount of batter into waffle maker. Bake until steaming stops, about 4 minutes. Serve with maple syrup. Makes approximately 12 waffles.

Cinnamon Apple Oatmeal Waffles

- 2 cups pancake & waffle mix • 1/4 cup quick cooking oatmeal • 2 tablespoons sugar • 1 teaspoon ground cinnamon • 1 1/4 cups milk • 2 tablespoons vegetable oil • 1 large egg • 3/4 cup finely chopped peeled McIntosh apple

Preheat waffle maker. Spray with nonstick cooking spray. In a large mixing bowl, combine the pancake mix, oatmeal, sugar, and cinnamon. In another bowl, combine the milk, oil, egg, and apple. Add the liquid ingredients to the pancake mix and stir until just blended. Let batter sit 5 minutes. Pour desired amount of batter into waffle maker. Bake until steaming stops, about 4 minutes. Serve with maple syrup. Makes approximately 12 waffles.

Grilling

Insert the grill plates (depending on model). Place the food on the plates. Close the appliance and cook according to the recipe and your taste.

Grilled Chicken Cordon Bleu

- 2 boneless chicken breast halves • 2 slices boiled ham • 2 slices Swiss cheese • 1 tablespoon olive oil • 1 tablespoon Dijon mustard • 1/2 dried thyme

Preheat grill. Cut a pocket into each chicken breast half. Fold the cheese slices small enough to fit inside the pocket. Wrap the ham around the cheese and place inside the chicken pieces. Combine olive oil, mustard and thyme in a small bowl and spread on both sides of the chicken. Grill about 7 minutes, or until done. Serves 2.

Lemon-Dill Salmon

- 2 small salmon filets • 2 tablespoons mayonnaise • 1 teaspoon grated lemon zest • 1 teaspoon snipped fresh dill or a 1/2 teaspoon dried dill • 2 lemon wedges

Preheat grill. Combine mayonnaise, lemon zest and dill in a small bowl and spread on both sides of the salmon filets. Grill about 4 minutes, or until done. Serve with fresh lemon wedges. Serves 2.

Garlic Shrimp Kebobs

- 1/2 pound medium shrimp, peeled • 2 tablespoons olive oil • 2 cloves garlic, minced • 1/2 teaspoon crushed hot red pepper • 1 tablespoons minced parsley • salt and pepper • 12 to 15 grape tomatoes • 2 lemon wedges

Preheat grill. Combine shrimp, olive oil, garlic, red pepper, parsley, and salt and pepper to taste, in a medium-sized bowl. Let sit 20 minutes. Thread the shrimp on small bamboo skewers along with 3 grape tomatoes. Grill about 5 minutes, or until done. Serve with fresh lemon wedges and slices of crusty bread. Serves 2.